

**Big Green Egg**

The Ultimate Cooking Experience®



# Buyer Guide

Choose the model and accessories  
that are right for you.

# Thank you for downloading the Big Green Egg Buyer Guide!

I'm excited that you've checked out our Big Green Egg buyer guide...

Partly because my staff and I are all Eggheads ourselves and know the ins and outs of cooking on a Big Green Egg, and also, because we've already helped hundreds of other people like you go from research to mastering amazing barbecue on the Egg.

Here at Meadow Creek Barbecue Supply, we are a Platinum dealer for Big Green Egg, which means we stock all sizes of the Egg as well as the full line of accessories.

If you'd like to make a purchase or have any questions that are not covered in this guide, we'd love to help you.

Feel free to call or [email us](#), or better yet, stop by our retail store at 140 W Main Street in New Holland, and one of our sales staff will be glad to show you around!

*Jesse Stoltzfus*  
owner



140 W Main St • New Holland, PA 17557 • Phone: (717) 355-0779



# Why Choose the Egg?

Dr BBQ says, “For me, it’s all about taste, and the Big Green Egg is the best.”



## Charcoal-Fired, Yet Easy to Use

While many value the process of cooking over natural wood, it can be a struggle to maintain consistent temperatures and manage the fire on cheaper charcoal grills. Big Green Eggs are built with precise airflow controls and a thick ceramic body which make maintaining a consistent temperature easy.

## Extremely Versatile—Grill, Smoke, Bake, or Roast

With many accessories to choose from, you can customize your Egg to cook anything that fits inside. Grill with direct heat, smoke a brisket low and slow, fry pancakes and bacon, cook a stir-fry, or bake pizzas, bread, or pecan pie—all on the same grill. You will only be limited by your imagination!

## Lifetime Warranty Covers Cracks and More

The ceramic dome and base come with a limited lifetime warranty for residential use to the original owner, so you can feel great about your investment.

## Hassle-Free Maintenance

The durable ceramic design with a glazed exterior is built to resist damage from weather or regular use, keeping the grill looking good for years to come. There's no need to worry about regular painting to keep your grill from rusting to the ground.

## Save Charcoal

Are you tired of wasting charcoal when cooking for only two or three people? The Big Green Egg makes it a "piece of cake" to reuse your charcoal instead of wasting what's left after you're done cooking.

## The Perfect Gift

The Big Green Egg is often purchased as a gift because it can do anything that fits on the grill—besides it looks cool and is an easy grill to master for most people just getting into outdoor cooking.







## Register Your Big Green Egg Demo

**Absolutely Free—\$37 value!**

There's no better way to shop for a new grill than to cook on one first.

Sign up for your free private demo in our store in New Holland, Pennsylvania, and one of our "Eggheads" will fire up a grill for you, let you cook a piece of meat, and show you what makes the Egg so amazing.

No catch or sales pressure—just fun and delicious food!

**Sign up for a Free Demo**



# 1: Pick a Size

The first step in choosing your Big Green Egg is to pick a size. The Egg comes in 7 sizes, but most times a Large or XLarge will be the best choice.

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## Best Seller #1:

### Large

The Large is perfect for small families who want to feed several guests, yet it's fuel-efficient when you're only using part of the grill. You won't be wasting any charcoal cooking for only 2 or 3 people on a daily basis.



**Holds:** 20-pound turkey, 12 burgers, 6 chickens vertically, 8 steaks, or 7 racks of ribs vertically.

**Grid Diameter:** 18.25 in

**Cooking Area:** 262 sq in

**Weight:** 162 lbs

## Best Seller #2:

### XLarge

The XLarge has 72% more cooking area than the Large. If you're hoping to entertain guests frequently, this is the perfect size for you.



**Holds:** 2 20-pound turkeys, 24 burgers, 11 whole chickens, 12 steaks, or 12 racks of ribs vertically.

**Grid Diameter:** 24 in

**Cooking Area:** 452 sq in

**Weight:** 219 lbs



### Best Seller #3:

## MiniMax

The MiniMax is the most popular size for camping and tailgating. It is the height of a Mini with the capacity of a Small. This model comes with a carrier and comfortable handles.

**Holds:** 12-pound turkey, 4 burgers, 1 chicken vertically, 2 steaks, or 1 rack of ribs.

**Grid Diameter:** 13 in • **Cooking Area:** 133 sq in • **Weight:** 76 lbs

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## 2XLarge

The Biggest Green Egg of them all, the unrivaled 2XLarge can easily handle your family reunion or cookouts with large groups. You'll need to gather a crowd to tackle all of the ribs, steaks, and burgers this Egg can handle! You can even roast a suckling pig.

**Holds:** 35-40 burgers, 14-16 whole chickens, 18-20 steaks, 20 mouth-watering racks of rib vertically, or 1 perfectly crisp suckling pig.

**Grid Diameter:** 29 in • **Cooking Area:** 672 sq in • **Weight:** 424 lbs

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## Medium

The Medium Egg is perfectly sized for couples without children and smaller families, and accommodates all the most popular EGGcessories, such as the convEGGtor and Pizza and Baking Stone.

**Holds:** 18-pound turkey, 6 burgers, 3 chickens vertically, 4 steaks, or 4 racks of ribs vertically.

**Grid Diameter:** 15 in • **Cooking Area:** 177 sq in • **Weight:** 114 lbs





## Small

The Small Egg is an easy fit for smaller patios and balconies. Some people also use a Small beside a larger one for cooking several courses at once.

**Holds:** 12-pound turkey, 4 burgers, 1 chicken vertically, 2 steaks, or 1 rack of ribs

**Grid Diameter:** 13 in • **Cooking Area:** 133 sq in • **Weight:** 80 lbs

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## Mini

A Mini Egg is for picnics, vacations, boating and campfire meals, and apartment balconies.

**Holds:** 2 chicken breasts, 2 pork chops, or 1 steak.

**Grid Diameter:** 10 in • **Cooking Area:** 79 sq in • **Weight:** 39 lbs





## 2: Choose a Nest or Workstation

The next step in customizing your Big Green Egg is to decide what you want to set it on—a nest, table, or island, etc.



The main deciding factor will be your budget and the space on your patio or deck. The nest is a minimum requirement and perfect for lower budgets and tight spaces. A table is a nice upgrade that provides a more comfortable work space. An island is a more elaborate choice with hidden storage for tools and supplies. A modular system lets you customize your workspace to fit your space and preferences.



### Nest

A nest raises your Egg to a comfortable cooking height and the casters make it easy to move the grill on your patio. The nests are made of durable powder-coated steel.



### intEGGrated Nest+Handler

The intEGGrated nest with handler is a solid choice if you want a heavier duty nest or plan to move your Egg often.



## Nest With Folding Side Shelves

A nest with shelves is a great solution when you don't have the room or money for a table or island. The shelves fold out of the way for storage.



## Acacia Hardwood Table

This sturdy wooden table offers great value for the price and eliminates the need for a side table.

Available for Large and XLarge models.

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## Grilling Island

A grilling island is a self-contained unit with dry storage for seasonings, charcoal, wood chunks, and accessories. With one of these, you won't have to drag your supplies out of the kitchen and garage every time you fire up the grill.

We stock islands for the Large and XL Big Green Egg.



## 76" Grilling Island

Plenty of room for charcoal and other supplies.

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## Modular Nest System

These heavy duty frames and cabinets can be combined for a custom outdoor kitchen that fits your space and preferences.

Start with an Egg frame, then add additional workspace by “bolting” on expansion frames or cabinets. Choose between acacia wood or distressed acacia wood shelf inserts.

Available for Medium, Large, XL, and 2XL models.



Egg Frame



Expansion Frame

With Egg Frame



Expansion Cabinet

With Egg Frame

### **Would you like to see a nest, table, or island in real life?**

Stop by our retail store where we stock all seven sizes of the Big Green Egg and a full line of accessories and bases.

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Email us: [info@meadowcreekbbqsupply.com](mailto:info@meadowcreekbbqsupply.com)



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## 3: Add Some Accessories

This is where it gets really fun—decking out your egg to do exactly what you want to do with it. A Big Green Egg comes with a direct heat configuration, but you can add accessories for many other types of cooking, such as indirect low and slow, baking, and frying to make your Egg extremely versatile!

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### ConvEGGtor

A 3-legged ceramic barrier between the fire and the food. This accessory turns your Egg into an indirect cooker for low and slow barbecue.

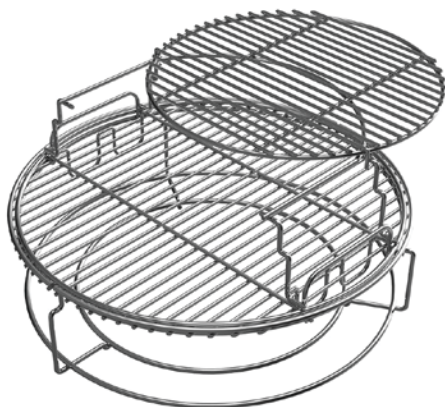
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### Pizza and Baking Stone

This stone turns your Egg into a fire-brick oven for baking pizza, bread, and dessert.

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## Eggspander Kit

This expansion system introduces a variety of cooking setups for adding cooking surface, lowering the food closer to the fire, and much more!



## Carbon Steel Wok

This wok sits inside of the optional Eggspander frame below the rim of the Egg, for plenty of heat to stir-fry all kinds of delicious meals.



## Paella Pan

This 4-quart pan is perfect for traditional paella recipes, delicious stir-fry meals, and much more.







## Cast Iron Dutch Oven

Cook stews, soups, chili, and cobblers in this 5.5-quart Dutch oven.



## Stainless Steel Griddle

Add an entirely new cooking dimension to your Egg with this griddle designed for round grills.



## GrillGrates

These grates sit on top of the existing cooking grid and create a unique grilling surface that cooks evenly and eliminates flare-ups for juicy, flavorful food.



## Sittin' Ceramic Roaster

This roaster holds a chicken or turkey upright during cooking for even browning and easier carving when done. The inside of the roaster holds fruit juice or beer.

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## Perforated Grill Wok

This wok holds vegetables, shrimp, and other small pieces of food that might slip through the grid and exposes the food to more heat and smoke than a solid pan does.



## Half Moon Griddle

Sear meats and seafood, sauté vegetables, grill sandwiches, and fry your breakfast favorites! Smooth on one side and grooved on the other.



## Rib and Roast Rack

This rack holds roasts and poultry or it can be flipped over to hold rib racks on edge.



## Roasting and Drip Pan

This pan works with the rib and roast rack for cooking turkey, roasts, chickens, and other larger cuts of meat.

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# Make Your Egg Easier to Use

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## Kick Ash Basket

This accessory makes it easy to separate the ashes from usable charcoal and gives the charcoal better airflow.

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## Hand-Held Torch

Hold this torch to your lump charcoal for 20 seconds, then finish lighting it with the BBQ Dragon fan.

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## BBQ Dragon

Fan your fire for 2–3 minutes to get your charcoal hot quickly. You can also blow this fan through the bottom vent to raise the temperature in the Egg.

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## 3-in-1 Ash Tool

Clean ash from the firebox, clean the cooking grid, and lift a greasy or hot grate with this handy tool.

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## Disposable Drip Pans

Use these pans to catch drippings when using the convEGGtor to make cleanup easier.



## Boos Cutting Board

Slice or carve your masterpiece on this prestigious cutting board.



## Bear Paws

This tool makes it easy to lift a turkey, or shred chicken, and more.



## Nest Utility Rack

A handy place to store convEGGtors, cooking grids, and baking stones if your Egg is in a nest or intEGGrated nest.

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# Miscellaneous Essentials

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## Heavy Duty Grid Lifter

The Grid Lifter helps you easily and safely lift stainless and cast iron cooking grates out of the grill.

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## Ash Tool

The Ash Tool makes it a breeze to remove the small amount of ash that collects at the bottom of the Egg.

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## Ash Removal Pan

Although natural lump charcoal produces little ash and requires minimal clean up, the task becomes even easier with the Egg Ash Pan.

### **Would you like to hold these accessories in your hands?**

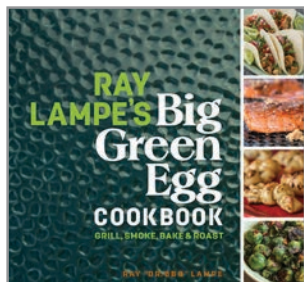
Stop by our retail store where we stock a full line of Big Green Egg accessories, plus 100% hardwood charcoal, thermometers, seasonings, gloves, and cool ways to light your charcoal!

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# *Need Some Recipes?*

Pick up a Big Green Egg cookbook in our store.



## Ray Lampe's Big Green Egg Cookbook by Ray "Dr. BBQ" Lampe

Bestselling Big Green Egg Spokeschef Ray "Dr. BBQ" Lampe has written a book specifically for EGGheads packed with more than 80 great recipes for grilling, smoking, roasting, and baking on the world's top-selling kamado-style cooker.



## Mastering the Big Green Egg by Craig Tabor

Craig lays out everything you need to know to conquer and perfect cooking with your Big Green Egg and teaches you firsthand how to become a pro like him.





## Cooking on the Big Green Egg

by James Whetlor

Award-winning food writer James Whetlor brings together a collection of tempting recipes designed to help you get the most out of your Big Green Egg—whether you are new to cooking on the Egg or have been enjoying one for years.



## Smoke it Like a Pro

by Eric C. Mitchell

In *Smoke It Like a Pro*, barbecue pitmaster, Eric Mitchell, teaches you how to smoke, grill, roast, cure, fry and sear unbelievable, melt-in-your-mouth barbecue dishes that will blow your competition out of the water and make you the talk of the block.



## Project Smoke

by Steven Raichlen

A step-by-step guide to mastering the art of smoking, plus 100 incredible recipes.



## Project Fire

by Steven Raichlen

Cutting-edge techniques and sizzling recipes from the Caveman Porterhouse to Salt Slab Brownie S'Mores.



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We look forward to seeing you!



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